

# USER'S GUIDE



**MAYTAG**

**Installer:** Please leave this manual with this appliance.

**Consumer:** Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

-----

Serial Number

-----

Date of Purchase

-----

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:

1-800-688-9900 U.S.A.  
1800-688-2002 Canada  
1-800-688-2080 ( U.S. TTY for  
hearing or speech impaired)  
(Mon.-Fri., 8 am-8 pm Eastern Time)  
Internet: <http://www.maytag.com>

**For service information, see page 19.**



**SAFETY**

..... Pages 1-3



**SURFACE COOKING**

..... Pages 4-6



**OVEN COOKING**

..... Pages 7-12



**CARE & CLEANING**

..... Pages 13-17



**BEFORE YOU CALL**

..... Page 18



**WARRANTY**

..... Page 19



**GUIDE DE L'UTILISATEUR**

..... Page 20



**GUÍA DEL USUARIO**

..... Page 44

# IMPORTANT SAFETY INSTRUCTIONS

**Read and follow all instructions before using this appliance** to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician.

## WARNING:

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**



**WARNING:** To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secure by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

## IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

➤ **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

**NEVER** pick up or move a flaming pan.

➤ **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

**NEVER** heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

**NEVER** use aluminum foil to line drip bowls or cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Aerosol-type cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Do not use or store near appliance.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

## GENERAL INSTRUCTIONS

**WARNING:** **NEVER** use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

If appliance is installed near a window, precautions should be taken to prevent curtains from blowing over surface elements.

**NEVER** use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

**NEVER** wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

**NEVER** store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

## COOKTOP

**NEVER** leave surface units unattended especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

## COIL ELEMENTS

(select models)

To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Protective Liners: Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

## GLASS-CERAMIC COOKTOP

(select models)

**NEVER** cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

## DEEP FAT FRYERS

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

## OVEN

Use care when opening door. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When in use, the vent and surrounding area may become hot enough to cause burns.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot element in oven.

## SELF-CLEANING OVEN

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

## HEATING ELEMENTS

**NEVER** touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door(s), areas around the door(s) and oven window(s).

# IMPORTANT SAFETY INSTRUCTIONS, CONT.

## CHILD SAFETY

**NEVER** leave children alone or unsupervised in area where appliance is in use or is still hot.

**NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.

**CAUTION: NEVER** store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

## VENTILATING HOODS

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

## IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

### IMPORTANT NOTICE REGARDING PET BIRDS:

Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

# SURFACE COOKING

## SURFACE CONTROLS

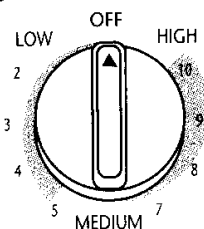
Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

### SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
  - The backguard is marked to identify which element the knob controls. For example, the icon to the left indicates right front element.
3. There is an indicator light located on the control panel. When any of the surface control knobs are turned on, the light will turn on. The light will turn off when the surface elements are turned off.
4. After cooking, turn knob to OFF. Remove pan.

## SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "Cooking Made Simple" booklet.



**HIGH:** Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

**9 MED. HIGH:** Use to brown meat, heat oil for deep fat frying or sautéing. Maintain fast boil for large amounts of liquids.

**MEDIUM:** Use to maintain slow boil for large amounts of liquids and for most frying operations.

**3 MED. LOW:** Use to continue cooking covered foods or steam foods.

**LOW:** Use to keep foods warm and melt chocolate and butter.

## CAUTION:

### Before Cooking

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

### During Cooking

- Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

### After Cooking

- Make sure surface unit is turned off.
- Clean up messy spills as soon as possible.

### Other Tips

- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.

Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

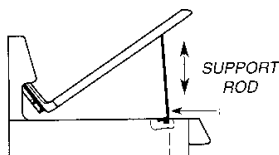
# SURFACE COOKING, CONT.

## COIL ELEMENT SURFACE (SELECT MODELS)

### LIFT-UP PORCELAIN COOKTOP

**TO LIFT:** When cool, grasp the cooktop front edge. Gently lift up until the two support rods snap into place.

**TO LOWER:** Hold the cooktop front edge and carefully push back on each support rod to release. Then lower the top into place.



### DRIP BOWLS

The drip bowls under each surface element catch boilovers and must always be used. Absence of drip bowls during cooking may damage wiring.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

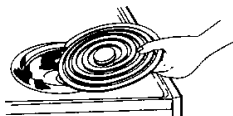
Drip bowls will discolor or craze over time. This will not affect cooking performance.

### COIL ELEMENTS

- > When an element is on, it will cycle on and off to maintain the heat setting.
- > Coil elements are self-cleaning. Do not immerse in water.

#### TO REMOVE:

When cool, raise element. Carefully pull out and away from receptacle.



#### TO REPLACE:

Insert element terminals into receptacle. Guide the element into place. Press down on the outer edge of element until it sits level on drip bowl.



## NOTES:

### COIL ELEMENT SURFACE

- Clean cooktop after each use.
- Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor or etch the porcelain.

### TO PROTECT DRIP BOWL FINISH:

- To lessen discoloration and crazing, avoid using high heat for long periods.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When home canning or cooking with big pots, use the Canning Element (Model CE1). Contact your Maytag dealer for details or call 1-800-688-8408 to order.
- Clean frequently. (See page 14.)

## GLASS-CERAMIC SURFACE (SELECT MODELS)

### COOKING AREAS

The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

**Pans should not extend more than 1/2 to 1-inch beyond the cooking area.**

For more information on cookware, refer to "Cooking Made Simple" booklet.

## DUAL ELEMENT

(Select models)

Select glass-ceramic surfaces are equipped with a dual element located in the right front position. To operate, press the rocker switch on the control panel to the right to control the large element or to the left to control the small element.



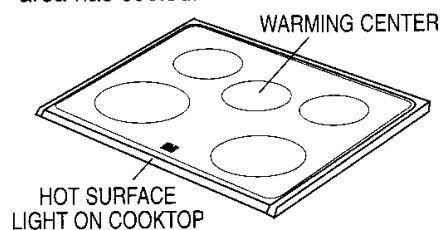
### COOKWARE

To achieve optimum cooking performance, use heavy-gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See "Cooking Made Simple" for cookware characteristics and recommendations.)

## HOT SURFACE LIGHT

(Glass-ceramic cooking surface models only)

The hot surface indicator light is located at the front center of the cooktop. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.



## WARMING CENTER

(Select models)

Use the warming center to keep cooked foods warm, such as vegetables, gravies and oven-safe dinner plates.

**TO TURN ON:** Push the rocker switch to the right.



**TO TURN OFF:** Push the rocker switch to the left.

WARMING CENTER

## NOTES:

### WARMING CENTER:

- All foods should be covered with a lid or aluminum foil to maintain food quality.
- When warming pastries and breads the cover should have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt on to the surface and be very difficult to clean.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use oven mitts when removing food from the Warming Center as cookware and plates will be hot.
- It is not recommended to warm food for longer than one hour, as food quality may deteriorate.
- It is not recommended to heat cold food on the Warming Center.

## TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop. (See Cleaning, page 15.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 15.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.

## NOTES:

### GLASS-CERAMIC SURFACE

- On Canadian models, with a warming zone, the surface will not operate during a self-clean cycle.
  - Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
  - When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
  - Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.
- Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements.
- **NOTE:** Do not attempt to lift the cooktop.

- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 15.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and grid-dles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Maytag service.
- If spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended.
- To retain the appearance of the glass ceramic cooktop, clean after each use.

# OVEN COOKING

## ELECTRONIC CLOCK AND OVEN CONTROL

- > Press the desired pad.
- > Press, or press and hold, these pads to enter time, oven temperature or to select HI or LO broil.
 

More+  
Set Clock  
Less-
- > Press this pad to cancel all operations except the **TIMER** and **CLOCK**.
 

CANCEL

**NOTE:** If more than 30 seconds elapse between pressing a function pad and a **More +** or **Less -** pad, the program will be canceled and the display will return to the previous display.

### BAKE PAD

Use for baking and roasting.

1. Press **Bake** pad.
2. Press **More +** or **Less -** pad until the correct oven temperature appears in the display.

See page 9 for additional information.

### BROIL PAD

Use for top browning or broiling. For best results, use the broiler pan provided with your range.

1. Press the **Broil** pad.
2. Press **More +** or **Less -** pad for HI or LO broil.

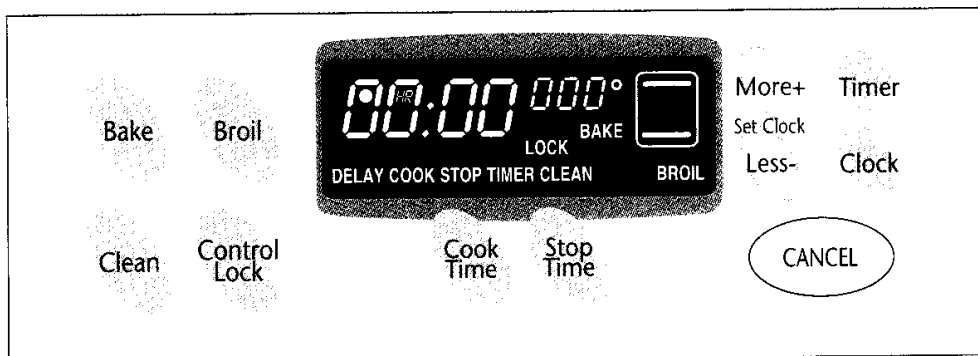
See page 11 for additional information.

### CLEAN PAD

Use to set self-clean cycle.

1. Press **Clean** pad. "--:--" will appear in the display. Oven door will automatically lock.
2. Press **More +** or **Less -** pad. "3:00" hours of cleaning time will automatically be entered.

The electronic control is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps. NOTE: Styling and features may differ slightly depending on the model.



3. If more or less cleaning time is desired, press **More +** or **Less -** pad to select times between 2 to 4 hours.

See page 13 for additional information.

### CONTROL LOCK PAD

The touch pads on the control can be locked for safety and cleaning benefits and to prevent unwanted use. They will not function when locked.

If an oven function is currently being used, the controls cannot be locked. The current time of day will remain in the display when this feature is activated.

**TO SET:** Press **Control Lock** pad for 3 seconds. The OFF indicator word will appear in the display for 15 seconds. OFF will reappear for 15 seconds if any pad is pressed.

**TO RESTORE CONTROL OPERATION:** Press and hold the **Control Lock** pad for 3 seconds. The indicator word OFF will disappear.

### COOK TIME/ STOP TIME PADS

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad and enter the desired cooking time.
2. Press the **Bake** pad and enter oven temperature.

3. To delay the start of cooking, press the **Stop Time** pad and enter the time you wish the oven to turn off.

See page 12 for additional information.

### SETTING THE CLOCK

1. Press **Clock** pad.
2. Press or press and hold **More +** or **Less -** pad until the correct time of day appears in the display.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when another function is displayed, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

### SETTING THE TIMER

The timer can be set from one minute (0HR:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. THE **TIMER DOES NOT CONTROL THE OVEN**.

1. Press the **Timer** pad.
  - > The indicator word **TIMER** will flash.
2. Press or press and hold the **More +** or



**Less-** pad until the correct time appears in the display.

- > The timer will start automatically after four seconds. A flashing colon indicates that the timer is in use during another function's operation.
- > The last minute of the countdown will be displayed as seconds.

3. At the end of the time set, one long beep will sound. (To change the number of timer beeps, see next column.)

**TO CANCEL:** Press and hold the **Timer** pad for three seconds. The time of day will reappear in the display.

## CONTROL OPTIONS

### TIMER BEEPS

There are three choices for the end of "timer" reminder signals.

**Option 1:** One beep at the end of the timer operation, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

**Option 2:** One beep at the end of the timer operation, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

**Option 3:** One beep at the end of the timer operation, then, no other beeps. (default option)

### SETTING THE TIMER BEEPS

1. Press the **Timer** and **CANCEL** pads at the same time and hold for three seconds.
  - > A single beep will sound.
  - > Display will show current option.
2. Press the **More+** or **Less-** pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

## CLOCK CONTROLLED OVEN COOKING BEEPS

**Option 1:** (default option) Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

**Option 2:** Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

**Option 3:** Four beeps at the end of cooking, then, no other beeps.

### SETTING CLOCK CONTROLLED OVEN COOKING BEEPS

1. Press **Cook Time** and **CANCEL** pads at the same time and hold for three seconds.
  - > A single beep will sound.
  - > Display will show current option.
2. Press the **More +** or **Less -** pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

### CANCEL CLOCK DISPLAY

If you prefer that the time of day not be displayed:

**TO SET:** Press **Clock** and **CANCEL** pads at the same time and hold for three seconds.

When clock display is not shown, press **Clock** pad to briefly recall the time of day, if desired.

**TO RESTORE:** Press the **Clock** and **CANCEL** pads at the same time and hold for three seconds. The time of day will reappear in the display.

## AUTOMATIC OVEN TURN OFF/SABBATH MODE

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

### TO ELIMINATE 12 HOUR TURN OFF:

1. Press the **Clock** pad and hold for three seconds.
2. Press and hold the **More +** or **Less -** pad until 8888 appears in the display. Current time of day will reappear in the display after four seconds.

**TO RESTORE:** Repeat steps 1 and 2. "12" will appear briefly in the display followed by the current time of day.

## OVEN TEMPERATURE ADJUSTMENT

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

### TO ADJUST THE OVEN TEMPERATURE:

1. Press the **Bake** pad.
2. Enter 550° by pressing the **More +** pad.
3. Press and hold the **Bake** pad for several seconds or until 0° appears in the display.
  - > If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the **More +** or **Less -** pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°.
  - > The oven temperature can be increased or decreased by 5° to 35°.
5. The time of day will automatically reappear in the display.

It is not necessary to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

# OVEN COOKING, CONT.

## CAUTION:

- > **Food preparation warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- > Follow the manufacturer's directions when using oven cooking bags.
- > Do not use oven for storing food or cookware.
- > Be sure all packing material is removed from oven before turning on.

## SETTING THE CONTROLS FOR BAKING AND ROASTING

### 1. Press **Bake** pad.

- > BAKE will flash in display.
- > 0:00 will light in display.



### 2. Press or press and hold the **More +** or **Less -** pad to select oven temperature.

- > 350° will light when either pad is pressed.
- > Oven temperature can be set from 100° to 550°.



### 3. There will be a four second delay before oven turns on. When the oven turns on:

- > PREHEAT indicator will light in the display.
- > The BAKE symbol will light in display.



- > 100° or the actual oven temperature will appear in the display.
- > The temperature will increase by 5° until the oven reaches the preselected temperature.

- > Press the **Bake** pad to recall the preselected temperature during preheat.

### 4. Allow 8-15 minutes for the oven to preheat.

- > A single beep will indicate that the oven has preheated.
- > The PREHEAT indicator will turn off.

### 5. Place food in the oven.

### 6. Check cooking progress at the minimum cooking time. Cook longer if needed.

### 7. Press **CANCEL** pad and remove food from the oven.

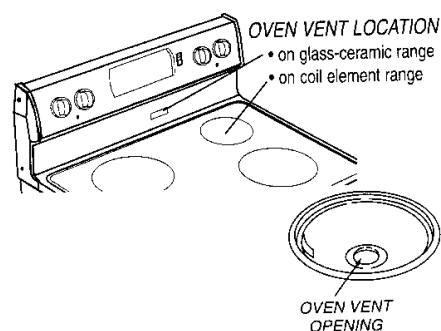
- > Time of day will reappear in the display.

## NOTES:

- To change the oven temperature during cooking, press the **More +** or **Less -** pad for the desired temperature.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 8.
- For additional baking and roasting tips, see "Cooking Made Simple" booklet.

## OVEN VENT

When the oven is in use, the vent and surrounding area may become hot enough to cause burns. Never block the vent opening.



- > On a coil element surface, be sure the drip bowl in the vent location has a hole in the center. Do not cover the drip bowl with aluminum foil.

## OVEN LIGHT

Push the switch on the control panel to turn the oven light on and off. The oven light automatically comes on whenever the oven door is opened.



## OVEN RACKS

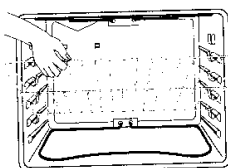
## CAUTION:

- > Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. They are designed with a lock-stop edge.

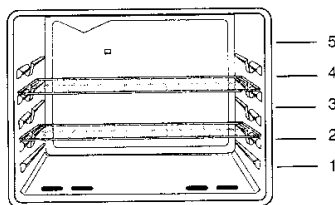
**TO REMOVE RACK:** Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

**TO REPLACE:** Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.



**Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.**

## RACK POSITIONS



### RACK 5:

Used for toasting bread or broiling thin non-fatty foods.

### RACK 4:

Used for most broiling.

### RACK 3:

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

### RACK 2:

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

### RACK 1:

Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

### MULTIPLE RACK COOKING:

#### TWO RACK:

Use rack positions 2 & 4, or 1 & 4.

## NOTES:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- "HALFRACK" Accessory Kit is available when not included with range. See your dealer or call 1-800-688-8408 to order.

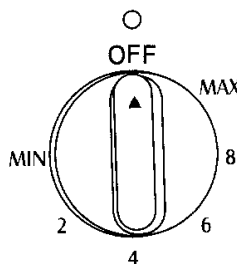
## WARMING DRAWER

(select models)

The warming drawer is used for keeping hot foods at serving temperature and raising and proofing bread. It may also be used in warming breads and pastries.

### SETTING THE CONTROLS:

1. If using rack, position it where needed.
2. Push in and turn the knob in either direction to the desired heat setting.
3. Allow the drawer to preheat for ten minutes.
4. Place food in warming drawer.
5. When finished, remove food and turn knob to OFF.



WARMING DRAWER

## NOTES:

### WARMING DRAWER

- DO NOT let food sit for more than one hour before or after cooking.
- Food must be at serving temperature when placed in the drawer.
- Breads, pastries and fruit pies may be warmed from room temperature on MED setting.
- Use only oven safe cookware.
- Remove food from plastic bags and place in oven safe cookware.
- Serving dishes and plates can be warmed while preheating the drawer.
- Cover food with a lid or aluminum foil, not plastic wrap. (Fried foods do not need to be covered.)

## WARMING CHART:

### SUGGESTED SETTINGS

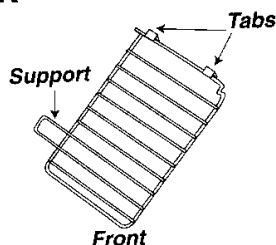
Setting	Type of Food		
MAX.	Bacon	Casseroles	Dinner Plate
	Enchiladas	Hamburger Patties	Fried Food
MED (6-8)	Hors D'Oeuvres	Pancakes	Pizza
	Pork	Potatoes - Baked	Poultry
	Waffles		
	Beef - Rare	Biscuits	Coffee Cake
LO (2-4)	Cooked Cereals	Eggs	Fish/Seafood
	Gravy, Cream Sauce	Ham	Lamb
	Pies	Potatoes - Mashed	Vegetables
MIN.	Bread - Proofing		

# OVEN COOKING, CONT.

## HALF RACK

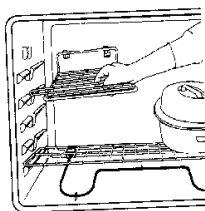
### TO INSTALL IN OVEN:

1. Always install half rack when oven is cool.
2. To install, grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.



### TO REMOVE FROM THE OVEN:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.

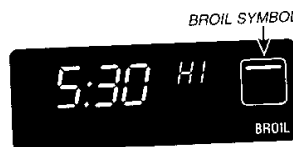


### NOTES:

- Do not use cookware that extends beyond the edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- "HALFRACK" Accessory Kit available from your dealer when not included with range, or call 1-800-688-8408.

## SETTING THE CONTROLS FOR BROILING

1. Press the **Broil** pad.  
 > BROIL will flash in the display.  
 > 0:00 will light in the display.
2. Press the **More +** pad to select HI (high) broil or the **Less -** pad to set LO (low) broil.  
 > Select HI broil for normal broiling.  
 > Select LO broil for low temperature broiling of longer cooking foods, such as poultry.
3. There will be a four second delay before oven turns on. When oven turns on:  
 > The BROIL symbol will light in the display.



4. For optimum browning, preheat broil element for 3-4 minutes before adding food.
5. Place food in the oven. Leave oven door opened to the broil stop position (about four inches).
6. Turn meat once about half way through cooking.
7. Press **CANCEL** pad. Remove food and broiler pan from the oven.  
 > Time of day will reappear in display.

### NOTES:

- For best results when broiling, use a pan designed for broiling.
- Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.
- For additional broiling tips, refer to the "Cooking Made Simple" booklet.

## BROILING CHART

Chart time based on a preheated broil element using the "HI" setting.

Type of Meat	Rack Position*	Doneness	Total Cook Time (Minutes)**
<b>Bacon</b>	4	Well Done	6-10 min.
<b>Beef Steaks - 1" thick</b>	4	Medium	15-18 min.
	4	Well	19-23 min.
<b>Chicken - Pieces</b>	3	Well Done	(LO Broil) 30-45 min.
<b>Fish - Fillets</b>	4	Flaky	8-12 min.
<b>- Steaks - 1" thick</b>	4	Flaky	10-15 min.
<b>Ground Beef - Patties, 3/4" thick</b>	4	Well Done	15-18 min.
<b>Ham - Precooked Slice, 1/2" thick</b>	4	Warm	8-12 min.
<b>Pork Chops - 1" thick</b>	4	Well Done	22-26 min.

\*The top rack position is #5.

\*\*This chart is a suggested guide. The times may vary with food being cooked.

# CLOCK CONTROLLED OVEN COOKING

## CAUTION:

- > Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- > Clock controlled baking is not recommended for items that require a pre-heated oven, such as cakes, cookies and breads.

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

**Clock Controlled Oven Cooking** is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self-cleaning.

- > **IMMEDIATE START:** Oven turns on immediately and automatically turns off at a preset time.
- > **DELAYED START:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can only be set for up to 11 hours and 59 minutes (11:59).

# SETTING THE CONTROLS FOR CLOCK CONTROLLED OVEN COOKING

## TO START IMMEDIATELY AND TURN OFF AUTOMATICALLY:

1. Press the **Cook Time** pad.
  - > 0:00 will light in display.
  - > COOK TIME will flash in the display.



2. Press or press and hold the **More +** or **Less -** pad to enter cooking time.
  - > 0:00 will light in display.
  - > COOK TIME will flash in display.
3. Press **Bake** pad.
  - > 0:00 will light in display.
  - > BAKE will flash in display.



4. Press or press and hold **More +** or **Less -** pad to enter oven temperature.
 

**NOTE:** Beeps will sound if temperature is not set within four seconds.
5. **IF YOU WISH TO DELAY THE START OF COOKING:** (if not skip to #6)
  - a. Press **Stop Time** pad.

- b. Press or press and hold **More +** or **Less -** pad to enter time of day you wish the oven to turn off.



- c. Press **Clock** pad.
  - > Time of day will reappear in the display.
- d. **DELAY BAKE** will remain in display to show the oven is set for a delayed cook operation.



6. When the oven turns on, the oven temperature and the **BAKE** symbol will light in display.
7. Oven will turn off. Four beeps will sound and **END** will light in the display. A beep will sound every 30 seconds for the next 5 minutes.
8. Press **CANCEL** pad. Beeps will stop and time of day will reappear in display. Remove food from oven.

## NOTES:

- It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.
- See page 8 if you wish to change the end of cooking reminder beeps.

# CARE & CLEANING

## SELF-CLEAN OVEN

### CAUTION:

- It is normal for parts of the range to become hot during a clean cycle.
- To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

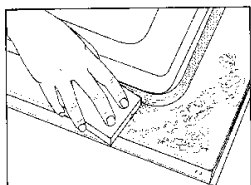
It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

### BEFORE SELF-CLEANING

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle.



Clean oven frame, door frame (area outside of gasket) and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami\* or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

**To prevent damage, do not clean or rub the gasket around the oven door.** The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 inch).

Wipe up sugary and acidic spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic spills are not wiped up prior to a self-clean cycle.

### DURING CLEAN CYCLE

When the LOCK indicator word lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK indicator word is displayed.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.

### AFTER SELF-CLEANING

About one hour after the end of the clean cycle, the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

### SETTING THE CONTROLS FOR SELF-CLEAN

1. Close oven door.
2. Press **Clean** pad.
  - "--:--" or 3:00 will light in display.
  - CLEAN will flash in display. On select models LOCK indicator word will appear.
  - If door is not closed or locked, beeps will sound and "door" will flash in display.
3. Press **More+** or **Less-** pad to select clean time or change clean time.
  - Oven is preset to clean for 3 hours.
  - Or,
  - Select 2 hours for light soil, up to 4 hours for heavy soil.

CLEAN SYMBOL



#### 4. IF YOU WISH TO DELAY THE START OF CLEANING:

(if not, skip to #5):

- Press **Stop Time** pad.
  - Press **More+** or **Less-** pad to select the time of day you wish the oven to turn off.
  - Press **Clock** pad and time of day will reappear in display.
  - DELAY CLEAN will remain in display to show the oven is set for delayed clean operation.
5. About one hour after the clean cycle ends, the LOCK indicator word will turn off. The oven door can be opened.



LOCK IS STILL ENGAGED.  
DOOR CANNOT BE  
OPENED UNTIL LOCK IS  
NO LONGER DISPLAYED.

#### TO CANCEL CLEAN CYCLE:

- Press **CANCEL** pad.
- If **LOCK** is NOT displayed, open oven door. If **LOCK** is displayed, allow oven to cool about one hour then open oven door.

## CLEANING PROCEDURES

### CAUTION:

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

### BACKGUARD & COOKTOP

PORCELAIN ENAMEL, COOKTOP ON COIL ELEMENT SURFACES & TRIM ON GLASS-CERAMIC SURFACES

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse & dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

### BOILER PAN & INSERT

Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil.
- Broiler pan and insert can be cleaned in dishwasher.

## CLOCK AND CONTROL PAD AREA

- To activate "Control Lock" for cleaning, see page 7.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. **DO NOT spray directly on control pad and display area.**

## CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

## DRIP BOWLS (SELECT MODELS)

Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance.

- When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher.
- To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub\* and a plastic scouring pad.
- For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.

# CARE & CLEANING, CONT.

## ENAMEL (PAINTED)

SIDE PANELS, DOOR HANDLE & DRAWERS

- > When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
- > For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami\*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

**NOTE:** Use dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.

## GLASS

OVEN WINDOWS & DOORS

- > Avoid using excessive amounts of water which may seep under or behind glass causing staining.
- > Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.
- > Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

## GLASS-CERAMIC COOKTOP

(SELECT MODELS)

**Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.**

- > Allow the cooktop to cool before cleaning.

- > **General** – Always clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme (Part No. 20000001)\*\*. Then, buff with a clean, dry cloth.

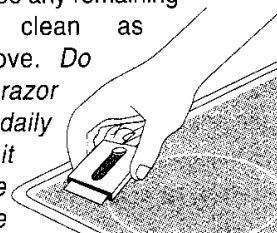
**NOTE:** Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.

- > **Heavy Soils or Metal Marks** – Dampen an "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme\* (Part No. 20000001)\*\* and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.

**NOTE:** Only use a CLEAN, DAMP "scratchless" pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.

- > **Burned-on or Crusty Soils** – Scrub with a "scratchless" or "never scratch" scouring pad and Cooktop Cleaning Creme\*.

**NOTE:** Hold a razor blade scraper at a 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.



- > **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme\*.

## METAL FINISHES

- > Wash with soap and water, a glass cleaner, or mild liquid detergent.
- > To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.

## OVEN INTERIORS

- > Follow instructions on page 13 for Self-Cleaning Oven.

## OVEN RACKS

- > Clean with soapy water.
- > Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- > Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

## PLASTIC FINISHES

TRIM & END CAPS

- > When cool, clean with soap and water, rinse and dry.
- > Use a glass cleaner and a soft cloth.

**NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.

**NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.



# MAINTENANCE

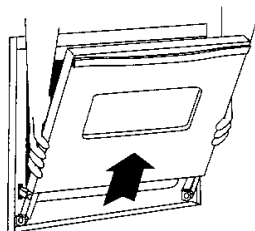
## OVEN DOOR

### CAUTION:

- > Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- > Do not attempt to open or close door or operate oven until door is properly replaced.
- > Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

### TO REMOVE:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



### TO REPLACE:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

**NOTE:** The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

## OVEN WINDOW TO PROTECT THE OVEN DOOR WINDOW:

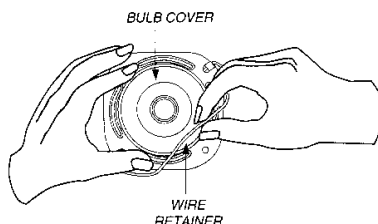
1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys or other objects.
3. Do not close the door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

## OVEN LIGHT

### CAUTION:

- > Disconnect power to range before replacing light bulb.
- > Use a dry potholder to prevent possible harm to hands when replacing bulb.
- > Be sure bulb is cool before touching bulb.
- > Do not touch hot bulb with a damp cloth as this may cause the bulb to break.



### TO REPLACE OVEN LIGHT BULB:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.

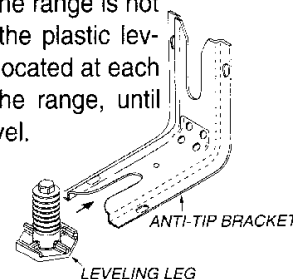
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to the range. Reset clock.

## LEVELING LEGS

### CAUTION:

- > Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.

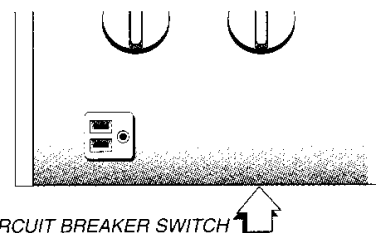


## CONVENIENCE OUTLET (Canadian Models Only)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



# CARE & CLEANING, CONT.

## STORAGE DRAWER (Select Models)

### CAUTION:

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

### TO REMOVE:

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer top up and out.

### TO REPLACE:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up the front of the drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

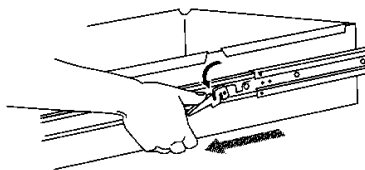
## WARMING DRAWER (Select Models)

### CAUTION:

- Do not store plastic, paper products or flammable materials in the warming drawer. The drawer may become too warm for these items when the oven above is in use or the warming drawer is pre-heated.
- To avoid contact with the warming drawer heating element, pull drawer all the way out to add or remove food.
- Never use oven cleaners to clean the warming drawer.

### TO REMOVE WARMING DRAWING:

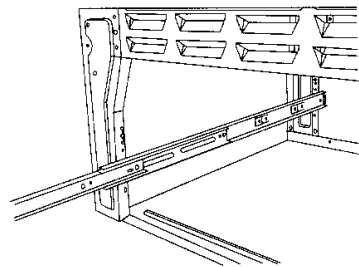
1. Empty drawer and pull out to its full open position.
2. Locate the black triangle lever on each side of the drawer.
3. Press the lever down on the right side and lift the lever up on the left side at the same time. Then pull drawer out another inch.



4. Carefully pull the drawer all the way out holding on to the sides, not the drawer front.

### TO REPLACE WARMING DRAWER:

1. Pull the bearing glides to the front of the chassis glide.
2. Align the glide on each side of the drawer with the glide slots on the range.



3. Push the drawer into the range until levers "click" (approximately 2"). Pull the drawer open again to seat bearing guides into position. If you do not hear the levers "click" or the bearing guides do not feel seated, remove the drawer and repeat steps 1 through 3. This will minimize possible damage to the bearing glides.

# BEFORE YOU CALL FOR SERVICE

## FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

## PART OR ALL OF APPLIANCE DOES NOT WORK.

**NOTE:** On Canadian models with warming zone, during a self-clean cycle – glass-ceramic cooking surface will not operate.

- Check if surface and/or oven controls have been properly set. See pgs. 4 & 7.
- Check if oven door is unlocked after self-clean cycle. See pg. 14.
- Check if oven is set for a delayed cook or clean program. See pgs. 12 & 13.
- Check if coil element is properly installed or needs to be replaced. See pg. 5.

## GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
  - Cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See pg. 15.
2. Metal marks.
  - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See pg. 15.
3. Brown streaks and specks.
  - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
  - Mineral deposits from water and food.
5. Pitting or flaking.
  - Sugary boilovers that were not removed promptly. See pg. 14.

## BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See pg. 9 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See pg. 8 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.
- Check that oven temperature is decreased by 25° F when convect baking.
- See “Cooking Made Simple” booklet for more information on bakeware and baking.

## FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim excess fat from meat before broiling.
- A soiled broiler pan was used.

## OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start. See pg. 13.
- Check if door is closed.

## OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.

## OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

## MOISTURE COLLECTS ON OVEN WINDOW OR STEAM COMES FROM OVEN VENT.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.

## THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will “burn off” the odors more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

## “F” PLUS A NUMBER APPEARS IN THE DISPLAY

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool completely, wipe out excess soil and reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

# MAYTAG RANGE WARRANTY

## Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

## Limited Warranties - Parts Only

**Second Year** - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

**Third Through Fifth Year** - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

### ➤ Electronic Controls

➤ **Glass-ceramic Cooktop:** Due to thermal breakage.

➤ **Electric Heating Elements:** Surface, broil and bake elements on electric cooking appliances.

## Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

## Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

## WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
  - a. Improper installation, delivery, or maintenance.
  - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
  - c. Misuse, abuse, accidents, or unreasonable use.
  - d. Incorrect electric current, voltage, or supply.
  - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the user on the proper use of the product.
  - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

## IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002 Canada, to locate an authorized servicer.
  - Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
  - If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900 U.S.A. or 1-800-688-2002 Canada**. U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.
- NOTE:** When writing or calling about a service problem, please include the following information:
- a. Your name, address and telephone number;
  - b. Model number and serial number;
  - c. Name and address of your dealer or servicer;
  - d. A clear description of the problem you are having;
  - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

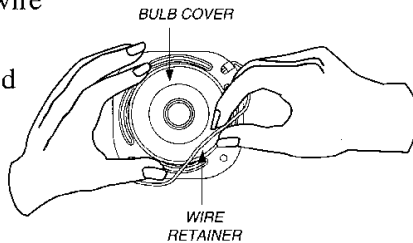
## Oven Light

### ! CAUTIONS:

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

### To replace oven light bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

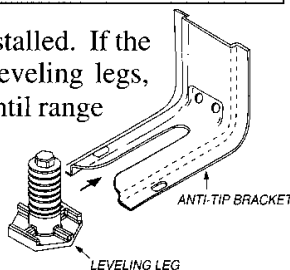


## Leveling Legs

### ! CAUTION:

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



## Storage Drawer

### ! CAUTION:

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

### To remove:

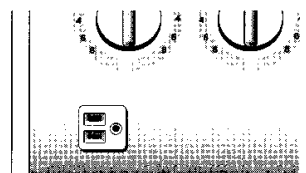
1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer up and out.

### To replace:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up front of drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

## Convenience Outlet (Canadian models only)

The convenience outlet is located on the lower left side of the backguard. It is useful for small appliances such as waffle irons.



When using the outlet be sure the appliance cord does not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard. (See illustration.)



# Before You Call for Service.....

## Check these points if . . .

**Part or all of the appliance does not work.**

- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface and/or oven controls have been properly set. See pages 8 and 11.
- Check if oven door is unlocked after a self-clean cycle. See pages 15-16.
- Check if oven is set for a delayed cook or clean program. See page 14.

**Surface or oven elements fail to operate or heat food.**

*NOTE: On Canadian models, the right front element on glass-ceramic cooking surfaces will not operate during a self-clean cycle.*

- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface and/or oven controls have been properly set. See pages 8 and 11.
- Check if coil element is properly installed. See page 9.
- Check if oven is set in a delayed oven operation.
- Check to see if coil elements need to be replaced.

**Glass-ceramic surface shows wear.**

1. Tiny scratches or abrasions.
  - Check to make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See page 18.
2. Metal marks.
  - Do not slide metal pans across top. If it happens, clean when cool with Cooktop Cleaning Creme. See page 18.
3. Brown streaks and specks.
  - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
  - Mineral deposits from water and food.
5. Pitting or flaking.
  - Sugary boilovers that were not removed promptly. See page 18.

**Baking results are not what you expected.**

- Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.
- Check rack positions. See page 12.
- Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See **"Cooking Made Simple"** booklet for more information on bakeware.
- Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
- Check pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven walls.
- Make sure the oven vent has not been blocked. See page 12 for location.
- Check to make sure range is level.

**Baking results differ from previous oven.**

- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See page 7 for instructions on adjusting the oven temperature.
- NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.

**Food is not broiling properly.**

- Check oven setting. See page 13.
- Check oven rack positions. See page 13.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4-inches).

<b>Oven smokes excessively during broiling.</b>	<ul style="list-style-type: none"> <li>• Food too close to element. See page 13 for more information.</li> <li>• Broiler insert covered with aluminum foil.</li> <li>• Trim excess fat from meat prior to broiling.</li> <li>• A soiled broiler pan was used.</li> </ul>
<b>Oven will not self-clean.</b>	<ul style="list-style-type: none"> <li>• Check to make sure controls are set properly. See page 16.</li> <li>• Check to make sure the cycle is not set for a delayed start.</li> <li>• Check if door is closed.</li> </ul>
<b>Oven did not clean properly.</b>	<ul style="list-style-type: none"> <li>• Longer cleaning time may be needed.</li> <li>• Excessive spillovers, especially sugary and/or acid foods, were not removed prior to the self-clean cycle.</li> </ul>
<b>Oven door will not unlock after self-clean cycle.</b>	<ul style="list-style-type: none"> <li>• Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.</li> </ul>
<b>Moisture condensation collects on oven window.</b>	<ul style="list-style-type: none"> <li>• This is normal when cooking food high in moisture.</li> <li>• Excessive moisture was used when cleaning the window.</li> </ul>
<b>There is a strong odor or light smoke when oven is turned on.</b>	<ul style="list-style-type: none"> <li>• This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly.</li> <li>• Turning on a ventilation fan will help remove the smoke and/or odor.</li> <li>• Excessive food soils on the oven bottom. Use a self-clean cycle.</li> </ul>
<b>"F" plus a number appears in display.</b>	<ul style="list-style-type: none"> <li>• This is called a fault code. If a fault code appears in the display and beeps sound, press the <b>Cancel</b> pad. If the fault code and beeps continue, disconnect power to the appliance and call an authorized servicer.</li> </ul>

## ***If You Need Service:***

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (next page) for further information of owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR<sup>SM</sup> Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900, USA or 1-800-688-2002, CANADA.**

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

**NOTE:** When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
  - b. Model number and serial number;
  - c. Name and address of your dealer or servicer;
  - d. A clear description of the problem you are having;
  - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.



# Maytag Range Warranty .....

## Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

## Limited Warranties - Parts Only

**Second Year** - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

**Third Through Fifth Year** - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface, broil and bake elements on electric cooking appliances.

**Third Through Tenth Year** - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Sealed Gas Burners**

## Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

## Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

## What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
  - a. Improper installation, delivery, or maintenance.
  - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
  - c. Misuse, abuse, accidents, or unreasonable use.
  - d. Incorrect electric current, voltage, or supply.
  - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the user on the proper use of the product.
  - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

**MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208**